## BÃ;rbara P Silva

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Chemical composition of Brazilian chia seeds grown in different places. Food Chemistry, 2017, 221, 1709-1716.	4.2	113
2	Polyunsaturated fatty acids and type 2 diabetes: Impact on the glycemic control mechanism. Critical Reviews in Food Science and Nutrition, 2017, 57, 3614-3619.	5.4	53
3	Chia Seed Shows Good Protein Quality, Hypoglycemic Effect and Improves the Lipid Profile and Liver and Intestinal Morphology of Wistar Rats. Plant Foods for Human Nutrition, 2016, 71, 225-230.	1.4	51
4	Effects of blueberry and cranberry consumption on type 2 diabetes glycemic control: A systematic review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1816-1828.	5.4	46
5	Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. Food Research International, 2018, 107, 629-638.	2.9	37
6	Soluble Extracts from Chia Seed (Salvia hispanica L.) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo (Gallus gallus). Nutrients, 2019, 11, 2457.	1.7	35
7	Effects of chia (Salvia hispanica L.) on calcium bioavailability and inflammation in Wistar rats. Food Research International, 2019, 116, 592-599.	2.9	31
8	Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. Food Research International, 2019, 122, 330-339.	2.9	29
9	Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. Food Research International, 2019, 116, 241-248.	2.9	28
10	Chia seed ( <i>Salvia hispanica L</i> .) effects and their molecular mechanisms on unbalanced diet experimental studies: A systematic review. Journal of Food Science, 2020, 85, 226-239.	1.5	24
11	Effects of chia ( <i>Salvia hispanica</i> L.) on oxidative stress and inflammation in ovariectomized adult female <i>Wistar</i> rats. Food and Function, 2019, 10, 4036-4045.	2.1	17
12	Acute treatment with <i>Mangifera indica</i> L. leaf extract attenuates liver inflammation in rats fed a cafeteria diet. Food and Function, 2019, 10, 4861-4867.	2.1	15
13	Effect of <i>Pereskia aculeata</i> Mill. in vitro and in overweight humans: A randomized controlled trial. Journal of Food Biochemistry, 2019, 43, e12903.	1.2	12
14	Sorghum extrusion process combined with biofortified sweet potato contributed for high iron bioavailability in Wistar rats. Journal of Cereal Science, 2017, 75, 213-219.	1.8	10
15	Plant origin prebiotics affect duodenal brush border membrane functionality and morphology, <i>in vivo</i> ( <i>Gallus Gallus</i> ). Food and Function, 2021, 12, 6157-6166.	2.1	9
16	Cardioprotective action of chia ( <i>Salvia hispanica</i> L.) in ovariectomized rats fed a high fat diet. Food and Function, 2021, 12, 3069-3082.	2.1	8
17	A high fat diet does not affect the iron bioavailability in Wistar rats fed with chia and increases gene expression of iron metabolism proteins. Food and Function, 2016, 7, 4861-4868.	2.1	7
18	Impact of rice fortified with iron, zinc, thiamine and folic acid on laboratory measurements of nutritional status of preschool children. Ciencia E Saude Coletiva, 2017, 22, 583-592.	0.1	7

#	Article	IF	CITATIONS
19	Bioavailability of Calcium from Chia (Salvia hispanica L.) in Ovariectomized Rats Fed a High Fat Diet. Journal of the American College of Nutrition, 2020, 40, 1-11.	1.1	2
20	Avaliação Nutricional de indivÃduos internados em um hospital geral. Mundo Da Saude, 2014, 38, 430-438.	0.0	1
21	Sorghum, germinated millet and chia cookies: development, chemical composition and sensory analysis. Archivos Latinoamericanos De Nutricion, 2021, 71, 218-227.	0.3	1